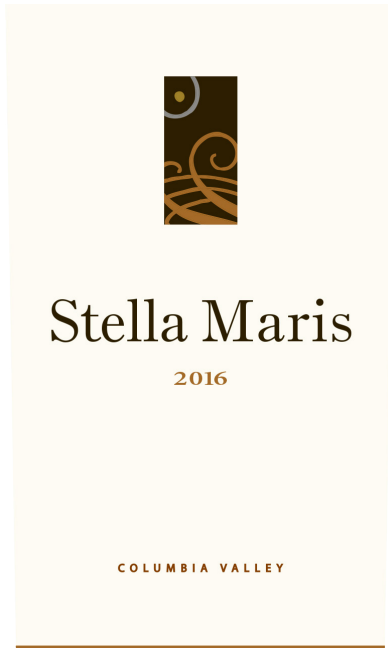


# Stella Maris

2016 RED BLEND COLUMBIA VALLEY



## VINTAGE

The 2016 vintage experienced the best of both worlds with a hot spring and early summer. A cooler than normal end of the ripening season allowed the wines to have ripeness, yet maintain freshness and elegance. The early dry and warm spring, combined with cooler temperatures in August and September, slowed down ripening and resulted in the longest harvest on record in Washington State (August 15-November 15). Overall, 2016 saw very favorable growing conditions, producing wines with nicely resolved tannins and maturity.

## VINEYARDS

Use of fruit from a diversity of vineyards and sub-appellations within the Columbia Valley are among Northstar's hallmarks. Merlot and Cabernet Sauvignon were harvested from the best vineyard sites within the Columbia Valley and Walla Walla Valley. Anna Marie was chosen as the sourcing to create the 2016 Stella Maris. Fruit from these vines provide the complexity of this red blend.

## TECHNICAL DATA

**TA**  
0.50 g/100 ml

**PH**  
3.91

**ALCOHOL**  
14.7%

**BLEND**  
64% Merlot  
36% Cabernet Sauvignon

**CASES**  
504

**FOOD PAIRINGS**  
Pair this wine with pizzas, pastas and BBQ.

## WINEMAKING

At harvest, grapes were destemmed and crushed, leaving 40% whole berries intact. Lots were fermented separately for seven days on skins with daily punch downs. The wine was racked into barrels for malolactic fermentation and aging. The lots were racked at three month intervals for clarity. The wine aged in 100% French oak barrels with 23% new oak. The blend was bottled unfinned and unfiltered after 16 months in the barrel.

## TASTING NOTES

"Soft and approachable from start to finish, this red blend affectionately known as "Stella," has notes of blackberry, raspberry, cherry, vanilla and cola. Enjoy!"

– David "Merf" Merfeld, Winemaker